



FOOD MENU DESIGN BRIEF REQUEST FORM & SOP

PROJECT DESIGN DETAILS

PROJECT NAME	Sunset Sips
PROPERTY	Zengo, West Bay, Doha
SIZE (PIXELS = WEB) OR (INCHES = PRINT)	A5
ORIENTATION (PORTRAIT OR LANDSCAPE)	Portrait
DATE NEEDED	09/01/2026

MENU SUBMITTAL SOP

STEP 1: OBTAIN APPROVALS

FOOD MENUS: REQUIRED APPROVALS (INCLUDING SPECIAL HOLIDAY MENUS, RESTAURANT WEEK MENUS, ETC.)

- Menu Brief Preparation:**
 - Property GM, Director of F&B, Executive Chef, Chef de Cuisine, or Head Chefs must ensure that menu briefs are thoroughly reviewed before submission.
 - The brief should be checked for **grammar, spelling, allergens, and an associated cost** based on a **PMIX analysis and menu engineering**.
 - Pricing should be **informed and included in the initial submission**, rather than added after approval.
 - Completed menu submission must be received no less than 14 days before the proposed change.**
- Initial Review:**
 - The Property GM, Director of F&B, Executive Chef, Chef de Cuisine, or Head Chefs send the menu brief to the **RSH Culinary Director & RSH Regional Director of Operations** for a preliminary review and discussion.
- Final Approval Process:**
 - The RSH Culinary Director will forward the reviewed brief to the **RSH VP of Operations** (CC Isabella Sandoval) for **final edits and approval**.
- Menu Design Kickoff & Distribution:**
 - Once final edits are made and the menu is approved, the **VP of Operations will upload the document into the RSH Culinary Teams folder**.
 - For Owned & Operated properties or those with contracted RSH Brand & Marketing oversight:**
 - VP of Operations will upload into **ClickUp** and assign it to the **Marketing team** for menu design updates, then route it to the **Regional Director of Operations and Culinary Director**.
 - For other properties:**
 - VP of Operations will upload into **ClickUp** and assign it to the **Regional Director of Operations and Culinary Director** for distribution to the **Property GM/Chef team**.

STEP 2: DESIGN DEVELOPMENT

EXISTING MENU EDITS: 1-2 business days once project is received via ClickUp by VP of Operations

NEW MENU DEVELOPMENT: 5 business days once project is received via ClickUp by VP of Operations

MENU

Please drop the menu content below on page 2.



RICHARD
SANDOVAL
HOSPITALITY

Bites

~~Crispy Rice Salmon, sushi rice, salmon tartare, lemon gel, tobiko E,F,G,S,SE40~~

Crispy Rice Salmon, fried sushi rice, salmon tartare, avocado yuzu, chuka wakame, chipotle yuzu ponzu E,F,G,S,SE 40

~~Shrimp Roll, spicy mayo, sesame seeds, spring onion C,E,G,S E40~~

Yuzu Prawn, tempura prawns, crispy quinoa, chive, yuzu chipotle C,E,G,SE 40

Crispy Calamari, five spices, chili lime vinegar D,E,G,MO 40

~~Beef Tacos, pickled cucumber, caramelized onion purée, coriander, green sauce G,S 40~~

Vegetables Spring Roll, glass noodles, lettuce, sweet soy sauce G,S,V 40

Tori Karaage, crispy fried chicken, korean aioli, sesame seeds E,G,SE 40

C crustaceans | CE celery | D dairy | E egg | F fish | G gluten | L lupin | MO mollusc | MU mustard | N nuts | P peanut | SE sesame | S soya | SU sulphites | V vegetarian | VG vegan
*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.